

*Anthony Columbus Catering
74 Pond Street, Braintree, Ma 02184
781-974-8995*

Driver Buffet

Black Angus beef tips

Angus beef tips grilled and marinated with garlic, rosemary and cracked black peppercorns Natural pan dripping beef au jus sauce

Carolina style rice pilaf

Steamed Carolina rice with toasted orzo pasta, parsley herbs and butter mirepoix

Italian meatballs

*Italian meatballs simply made with beef, pork and seasoning
Smothered in tomato basil marinara sauce and aged Romano
cheese*

Steamed green beans

*Florida green beans with sautéed red, yellow and green peppers and Vadalina
onion Sweet cream parsley butter sauce*

Bakery Fresh Rolls and Sweet Cream Butter

Garden salad

*Garden fresh salad with Mescaline, romaine and baby spinach
English cucumber, grape tomatoes, Holland trio colored peppers
House made garlicky croutons and aged white balsamic
vinaigrette*

Chicken and broccoli

*Pan seared chicken with imported penne pasta, and steamed broccoli
florets California chardonnay and parmesan cheese sauce*

Dessert

Fresh House Baked Cookies and Brownies

Notes:

*50 people minimum at \$40.00 per person plus
Massachusetts and Braintree meals tax at 7%*

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Eagle Buffet
Italian touch

Chicken and broccoli Alfredo style

Pan seared chicken medallions with imported Barilla penne pasta and steamed broccoli florets Creamy California chardonnay and parmesan cheese sauce

Italian meatballs

Slow braised Italian meatballs simple made with beef, pork, and seasoning Smothered in marinara sauce

Chicken marsala

Pan seared chicken medallions sautéed with assorted crimini, and baby Bella mushrooms Sweet California marsala wine Demi glace

Bakery Fresh Rolls and Sweet Cream Butter

Italian antipasto

Italian antipasto salad with select imported meats featuring Genoa salami, mortadella, spicy pepperoni, sweet cappicola and hot ham

Sharp provolone and shaved parmesan cheeses, olives, peppers, pepperoncini, Hot house grape tomatoes and house made croutons Aged white balsamic vinaigrette

Sausage, peppers and onion

Oven seared sweet Italian sausage sautéed with red, green and yellow peppers, Spanish onion California sherry wine and sweet cream butter sauce

Dessert

Fresh House Baked Cookies and Brownies

Notes:

*50 people minimum at \$32.00 per person plus
Massachusetts and Braintree meals tax at 7%*

*Anthony Columbus Catering
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*Fairway Buffet
Mexican touch
Grilled chicken*

*Grilled boneless lemon, lime and cilantro infused chicken breast sautéed with
Red, yellow, and green peppers and julienned Spanish onion*

Seasoned beef

Ground chuck beef, herbs and Adobe seasoning

Traditional condiments of warm flour tortilla shells

Tomato salsa, sour cream, shaved lettuce and Monterey Jack and cheddar cheese

Garden salad

*Fresh garden salad with grape tomatoes, cucumbers, Holland peppers
and House made croutons, aged white balsamic vinaigrette*

Steamed broccoli and roasted red pepper

Broccoli florets, fire roasted peppers, onions and sweet cream butter sauce

Carolina style rice with beans

Steamed Carolina rice with cherry wood bacon, black beans, Cajun seasoning

Dessert

Fresh House Baked Cookies and Brownies

Notes:

*50 people minimum at \$30.00 per person plus
Massachusetts and Braintree meals tax at 7%*

*Anthony Columbus Catering
74 Pond Street, Braintree, Ma ,
02184 781 974 8995*

*The Putter
Deli platter*

*American deli platter to featuring slow roasted seasoned top of the round
beef, Domestic ham, oven roasted turkey, Genoa salami,
Classic American and sharp provolone cheeses*

Bakery fresh deli rolls with traditional condiments of mustards and mayonnaise

Basket of individual bagged potato chips

Garden salad

*Fresh California greens salad with crisp romaine, iceberg and field
greens, Trio colored Holland peppers, red onion, cucumbers,
Garlicky house made croutons and black
olives Aged white balsamic vinaigrette*

Yukon gold potato salad

Steamed Yukon potatoes, creamy seasoned mayo dressing, fresh chives

Dessert

Platters of house baked chocolate chip cookies and double fudge brownies

Notes:

*50 people minimum at \$25.00 per person plus
Massachusetts and Braintree meals tax at 7%*

FASANO'S BUFFET MENU SELECTIONS

2024

FINGER SANDWICH ASSORTMENT

YOUR CHOICE OF (3) SANDWICHES:

CHICKEN SALAD-TUNA SALAD-HAM/CHEESE-TURKEY/CHEESE-ROAST

BEEF YOUR CHOICE OF ONE:

GARDEN TOSSED SALAD OR POTATO

SALAD PICKLES – POTATO CHIPS

\$20.00

ADD ONS: SEAFOOD SALAD- \$3 PP OR \$36

DZ LOBSTER SALAD – MKT PRICE

AMERICAN COLD CUT PLATTER

BAKED HAM –ROAST BEEF-TURKEY –AMERICAN & SWISS

CHEESE YOUR CHOICE OF ONE:

GARDEN TOSSED OR POTATO

SALAD PICKLES

\$20.50

ITALIAN COLD CUT PLATTER

GENOA SALAMI-HOT HAM- MORTADELLA-PROVOLONE CHEESE-ROASTED

RED PEPPERS

YOUR CHOICE OF ONE:

GARDEN TOSSED SALAD OR POTATO SALAD

\$21.50

DELUXE ITALIAN COLD CUT PLATTER

PROSCIUTTO, HOT HAM-MORTADELLA-GENOA SALAMI-

SOPPRESATA- SWEET CAPICOLA-PROVOLONE CHEESE-ROASTED

RED PEPPERS YOUR CHOICE OF ONE:

GARDEN TOSSED SALAD OR TORTELLINI SALAD

\$23.75

ITALIAN AMERICAN COMBO PLATTER

BAKED HAM- TURKEY –ROAST BEEF-GENOA SALAMI-MORTADELLA-SWEET

CAPICOLA-AMERICAN –PROVOLONE-SWISS CHEESE W/ ROASTED RED PEPEPRS

YOUR CHOICE OF ONE:

GARDEN TOSSED SALAD OR POTATO

SALAD PICKLES

\$23.75

FASANO'S CATERING
HOT AND COLD
BUFFETS

#1

PENNE WITH MARINARA
SAUCE ITALIAN MEATBALLS
GARDEN TOSSED SALAD
ASSORTED DINNER
ROLLS/BUTTER

\$20.50

#2

CHICKEN PARMESAN
PENNE WITH MARINARA
SAUCE
ITALIAN MEATBALLS
GARDEN TOSSED
SALAD
ASSORTED DINNER ROLLS/BUTTER

\$25.50

#3

YOUR CHOICE OF ONE:

BEEF BURGANDY OR CHICKEN ALA
KING GARDEN TOSSED OR CAESAR
SALAD
EGG NOODLES -RICE PILAF-MASHED POTATO OR HOMEMADE
BISQUIT CHEFS CHOICE VEGETABLE
ASSORTED DINNER ROLLS/BUTTER

\$27.00

ADD ON; BAKED HADDOCK - \$6.00

#4

BONELESS STUFFED CHICKEN BREAST
SEASONED RICE OR SAGE STUFFING
CRANBERRY SAUCE & GRAVY
YOUR CHOICE OF: GARDEN TOSSED OR CAESAR SALAD
YOUR CHOICE OF: POTATO &
VEGETABLE ASSORTED DINNER
ROLLS/BUTTER

6 OZ-\$27.00

8 OZ-\$29.00

FASANO'S CATERING

#5

PENNE WITH MARINARA
SAUCE SAUSAGE /PEPPERS &
ONIONS
ITALIAN COLDS CUT WITH PROVOLONE CHEESE
ITALIAN OVENROAST POTATOES GARDEN TOSSED
SALAD

ASSORTED DINNER ROLLS/BUTTER

\$31.00

#6

ANTIPASTO

YOUR CHOICE OF ONE PASTA:

HOMEMADE MEAT OR CHEESE LASAGNA- EGGPLANT
PARMESAN ITALIAN MEATBALLS
SAUSAGE /PEPPERS& ONIONS WITH OVENROASTED
POTATOES ASSORTED DINNER ROLLS/BUTTER

\$32.00

CHOOSE (2) PASTAS- \$35.00

#7

ANTIPASTO

YOUR CHOICE OF ONE:

CHICKEN MARSALA-CHICKEN IN LEMON/WINE-CHICKEN
PICATTA GREEN BEANS IN GARLIC OIL WITH ROASTED RED
PEPPERS

YOUR CHOICE OF ONE:

PENNE PASTA-FETTUCINE ALFREDO-ITALIAN OVENROAST
POTATO ASSORTED DINNER ROLLS/BUTTER

\$33.00

#8

SALT & PEPPER ROAST SIRLOIN

YOUR CHOICE OF ONE CHICKEN ENTREE:

BONELESS STUFFED CHICKEN BREAST-CHICKEN MARSALA- CHICKEN
IN LEMON/WINE

YOUR CHOICE OF: GARDEN TOSSED OR CAESAR SALAD

YOUR CHOICE OF: POTATO &
VEGETABLE ASSORTED DINNER
ROLLS/BUTTER

\$42.00

MAY REQUIRE A CARVER -

\$200.00 ADD ON: BAKED

HADDOCK-\$6.00

FASANO'S CATERING

#9

MARINATED SIRLOIN TIPS

YOUR CHOICE OF ONE CHICKEN ENTREE:

CHICKEN/BROCCOLI/ZITI- CHICKEN MARSALA-CHICKEN IN LEMON/WINE-
MARINATED GRILLED CHICKEN BREAST-CHICKEN PICATTA

YOUR CHOICE OF: POTATO & VEGETABLE

YOUR CHOICE OF GARDEN TOSSED OR CAESAR

SALAD ASSORTED DINNER ROLLS/BUTTER

\$41.00

#10

CHEESE RAVIOLI

ITALIAN MEATBALLS

YOUR CHOICE OF ONE:

BEEF BURGANDY OR MARINATED SIRLOIN

TIPS RICE PILAF

PLAIN OR BBQ CHICKEN WINGS

GARDEN TOSSED SALAD

ASSORTED DINNER

ROLLS/BUTTER **#42.00**

ADDITIONAL INFORMATION:

CHOICES

POTATOES- HOMEMADE MASHED-SEASONED OVENROAST-RICE PILAF

VEGETABLES- FRESH SNIPPED STRING BEANS-BUTTERED CARROTS-MEDLEY
OF FRESH VEGETABLE

MENU PRICES BASED ON 100 GUESTS

ADDITIONAL COST APPLIES UNDER

100

FASANO'S GOLF MENUS

THE BIRDIE

ITALIAN COLD CUT TRAY – GENOA SALAMI/HOT
HAM/MORTADELLA PROVOLONE CHEESE
ROASTED RED PEPPERS/LETTUCE /TOMATO/ONIONS/PICKLES
DISPLAY GARDEN TOSSED SALAD OR HOMEMADE POTATO SALAD
ASSORTED COOKIE & BROWNIE
DISPLAY ALL CONDIMENTS
\$23.00

THE BOGEY

AMERICAN COLD CUT TRAY –BAKED HAM/TURKEY/ROAST
BEEF AMERICAN & SWISS CHEESE
PENNE MACARONI WITH MARINIARA
SAUCE HOMEMADE ITALIAN MEATBALLS
GARDEN TOSSED SALAD
ASSORTED COOKIE & BROWNIE
DISPLAY
ALL CONDIMENTS
\$27.00

THE CHIPPER

PENNE PASTA
CHICKEN
PARMESAN ITALIAN
MEATBALLS
SAUSAGES/PEPPERS & ONIONS
ITALIAN OVENROASTED SEASONED
POTATOES
GARDEN TOSSED OR CAESAR SALAD
ASSORTED DINNER ROLLS / BUTTER
HOMEMADE COOKIE & BROWNIE
DISPLAY ALL CONDIMENTS
\$32.00

19TH HOLE

BBQ PULLED PORK – SERVED WITH COLE SLAW & BRIOCHE
ROLL MARINATED GRILLED CHICKEN BREAST
FOUR CHEESE BAKED MACARONI
HOMEMADE POTATO SALAD
ASSORTED DINNER ROLLS& CORN BREAD W/
BUTTER HOMEMADE COOKIE & BROWINIE DISPLAY
ALL CONDIMENTS
\$30.00

FASANO'S CATERING

THE EAGLE - \$38.00

PENNE MACARONI WITH MARINARA SAUCE
ROAST SIRLOIN OF BEEF WITH BROWN
GRAVY YOUR CHOICE OF POTATO &
VEGETABLE GARDEN TOSSED OR CAESAR
SALAD ASSORTED COOKIE & BROWNIE
DISPLAY
ALL CONDIMENTS

THE MULLIGAN -\$40.00

MARINATED SIRLOIN TIPS
CHOICE OF CHICKEN ENTREE:
CHICKEN WITH LEMON & WINE- CHICKEN/BROCOLLI & ZITI- CHICKEN MARSALA
CHICKEN PICATTA-BONELESS GRILLED CHICKEN WITH BRUSCHETTA
ITALIAN SAUSAGE & ITALIAN MEATBALL
COMBINATION GARDEN TOSSED OR CAESAR
SALAD ASSORTED DINNER ROLLS/ BUTTER
HOMEMADE COOKE & BROWNIE
DISPLY ALL CONDIMENTS

HOLE IN ONE -\$48.00

MARINATED SIRLOIN TIPS
MARINATED GRILLED CHICKEN
BREAST
BARBECUED BABY BACK RIBS
RED BLISS OVENROAST
POTOATES CORN ON THE COB
NEW ENGLAND STYLE BAKED BEANS
ASSORTED DINNER ROLLS & CORN BREAD W/
BUTTER
HOMEMADE COOKIE & BROWNIE
DISPLAY ALL CONDIMENTS

CHOICES:

POTATOES- HOMEMADE MASHED-SEASONED OVENROAST-RICE PILAF
VEGETABLES- FRESH SNIPPED STRING BEANS-BUTTERED CARROTS-MEDLEY
OF FRESH VEGETABLE